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Theuniskraal Prestige 2004

Colour: Deep ruby.
Bouquet: Aromas of nut and blackberry with undertones of oak spices.
Taste: Medium bodied with blackberries and oak spices.

An ideal partner with beef, game and mushroom dishes.



variety : Ruby Cabernet | 65% Ruby Cabernet, 35% Cabernet Sauvignon
winery : Theuniskraal Estate
winemaker : Andries Jordaan
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.5 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **wooded**
pack : Bottle

in the vineyard : **Viticulturists: Wagner and Andries Jordaan**
The Ruby Cabernet grapes, which dominate the blend, were grown in south-facing, trellised and irrigated vineyards at an altitude of 240m above sea level. All the vines, planted in 1999, are cultivated in loamy clay soils, which keep roots cooled in the summer months and preserve the varietal flavours.

The south-facing Cabernet Sauvignon vineyards are also planted at an altitude of 240m above sea level, in stony, loamy soils as well as deeper loamy soils. The trellised vines, established in 1998, receive supplementary, drip irrigation.

about the harvest: Both the Ruby Cabernet and Cabernet Sauvignon were harvested by hand mostly from pre-dawn to early morning. The Ruby Cabernet was picked in early March at 24,8Â° Balling, while the Cabernet Sauvignon was picked at 24Â° Balling in mid-March.

in the cellar : **Winemaker: Andries Jordaan**
Both varietals were individually vinified. The Ruby Cabernet was fermented on the skins until dry for a period of 10 days at 24Â°C . After pressing the wine went through malolactic fermentation and was lightly oaked for 5 months.

Cold soaking was done for 3 days on the Cabernet Sauvignon before fermentation was started. Fermentation took place at 24Â°C for 14 days whereafter the skins were pressed and malolactic fermentation done. The wine was lightly oaked for 5 months. Before bottling, micro-oxygenation was done for 1,5 months on both wines to soften the tannins and stabilize the colour. The blend was made in September 2004 and the wine was bottled in October 2004.